

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XLOLOO

Based on an inspection this day, the item(s) noted below identify violations of 410 LAC 7 24, Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

Person in C Responsible Certified Fo	charge Charge Charge Person's Cod Mana Publ	E-ma		Telephone Number 12 15 2444 125 44 9 3575 Purpose: 1. Routine (Follow-up) 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) MARKED "C"	Follow-u Summary C Menu Typ	p Release // of Violation NC pe (See back	R	
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"								
Section#	C/NC	R	Narrative				rrected By	
רדו	NL	R	Observed diak flats stand directly	LAL and ROH				
			Observed drink flats stored directly a					
Received by	(name and	title p	rinted):	Inspected by (name and title printed):				
Received by (signature): cc: cc:				A.). Ingram (EHS) Inspected by (signature): cc:				

MENU TYPE

. 1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.